

WINES from the Northwest

PINOT NOIR

Oregon

Alexana Terroir series, wv	50
Ancien Shea, wv	110
Archery Summit Arcus, Dundee	180
Beaux Frères Zena Crown, E-A	150
Bergstrom Cumberland, wv	85
Benton-Lane, wv	40
Cloudline by Drouhin, wv	40
Cristom Mt Jefferson, E-A	70
Domaine Drouhin Rose Rock, E-A	60
Domaine Serene Evenstad, wv	125
Elk Cove Mt. Richmond, Y-C	60
Fairsing Estate, Y-C	90
Four Graces, wv	40
King Estate Domaine, wv	90
Fullerton Lichtenwalter, Ribbon	95
J. Christopher Basalte, Chehalem	45
Ken Wright Freedom Hill, wv	105
Moonflower Tulatin Hills, wv	55
Penner Ash, wv	95
Ponzi Tavola, wv	45
Purple Hands Latchkey, wv	95
Raindance Grand Oak, Chehalem	75
Rex Hill, wv	50
Sokol Blosser, Dundee	65
Stoller Reserve, Dundee	100

Washington

Golden West Estate by K Vintner, WA	40
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RED

Airfield Sangiovese-Cab, Spitfire, Yakima	55
Saggi Sangiovese-Cabernet, cv	105
Sequel Syrah, cv	105
Chester Kidder Syrah-Cabernet, cv	105
O-Roe Sinister Hand, Syrah-Grenache, cv	60
Pedestal Merlot, cv	105
Pirouette Cabernet-Merlot, cv	105
Quilceda Cabernet-Merlot, Red, cv	135
Figgings Cabernet-Petite Verdot, ww	170
Nine Hats Cabernet-Syrah, cv	40
Devil's Playground Cabernet-Syrah, HH	55
K Vintner Cabernet-Syrah, King Coal, WA	185
Chateau Smith Cabernet, WA	45
Hedges Family Cabernet, Red Mtn.	75
Delille Cabernet Four Flags, Red Mtn.	90
Mark Ryan Cabernet Dead Horse, Red Mtn.	95
Shining Hills Cabernet, cv	110
Col Solare Cabernet, Red Mtn.	145
Feather Cabernet, ww	130
Leonetti Cabernet, cv	180
Quilceda Creek Cabernet, cv	320
Bookwalter Cabernet Franc Suspense, cv	110
Undaunted Malbec, cv	40

WHITE

Eroica Riesling, cv	40
Reustle Sémi-Muscadet, Matrix, Umpqua	50
Bethel Heights Chardonnay, E-A	50
Gran Moraine Chardonnay, Y-C	90
Dance Chardonnay by Long Shadows, ww	85
Domaine Serene Chard, Evenstad, Dundee	100
Delille Sauv-Sémillon, Chaleur Blanc, cv	50
K Vintner Viognier, Yakima	45
Soter Brut Pinot Noir-Chard, Y-C	115

B.T.G. oz	6	9	25.4
Argyle Sparkling	11		43
Mr. Pink Sangiovese Rose	09	13	35
Corvidae Riesling	08	11	31
Prayers of Saints Chard	10	14	39
King Estate Chardonnay	12	17	47
Foris Pinot Blanc	09	13	35
CMS Sauvignon Blanc	08	11	31
Portlandia Pinot Noir	10	14	39
Mayasara Pinot Noir, Asha	17	24	67
Chasing Rain Cabernet	10	14	39
L'Ecole Cabernet	16	23	63
Basel Cellars			
Cabernet-Merlot, Claret	13	18	55
Board Track Racer			
Syrah-Grenache, Chief	15	21	59

■ DINNER MENU ■
reservations recommended

TWISTED CORK BISTRO

10730 Pacific St, Omaha
• 402-932-1300 • 7/22

Monday - Saturday
4pm - 10pm

Happy Hours | 4pm - 5:30pm

LIBATIONS

Pine & Black Spritz	11
Argyle sparkling, splash of Pinot Noir, orange twist	
Auld Fashion	13
Glenfiddich, demerara, bitters, cherry, orange	
Bada Bing Sour	13
Four Roses bourbon, lemon, demerara, tart cherry liqueur, Bada Bing cherry	
Boulevardier	13
Woodinville whiskey, Cocchi Bianco, Casoni Amaro, Zirbenz pine liqueur, lemon twist	
Grapefruit Gimlet	12
Ransom Old Tom gin, grapefruit, lime	
Penicillin	13
Four Roses bourbon, lemon juice, honey, fresh ginger, single malt scotch mist	
Washington Apple	10
Woodinville whiskey, sour apple, cranberry juice	
Farmer Mule	10
Tito's vodka, cucumber, mint, ginger beer	
Maui Mule	10
Pau vodka, orange bitters, pineapple, ginger beer	
Washington Mule	10
Woodinville whiskey, ginger beer, lemon	

TAP BEER from the PACIFIC

Elysian, WASHINGTON	7
Space Dust, imperial, 8.2%	
Deschutes, OREGON	7
Fresh Squeezed, IPA 6.4%	
Rogue, OREGON	7
Dead Guy Ale, Maibock 6.2%	
Kona, HAWAII	7
Big Wave, Golden Ale 4.4%	

NEBRASKA BEER

Lucky Bucket, LA VISTA	7
Certified Evil,	
Imperial Oatmeal Stout, 9.1%	
Kinkaidier, BROKEN BOW	6
Frame the Butcher, west IPA 6.3%	
Kros Strain, LA VISTA	7
Fairy Nectar, IPA, 6.2%	
Nebraska Brew, LA VISTA	6
Cardinal, Pale Ale, 6.0%	
Code Beer, LINCOLN	6
Continuous Wave, cream ale 5.5%	
Flyover, SCOTTSBLUFF	6
Rusty Rivet, brown, 5.5%	
Empyrean, LINCOLN	6
Long Route, PB porter, 5.0%	
Zipline, LINCOLN	6
Dear Old Nebraska, lager, 4.8%	
Infusion, BENSON	6
El Squatcho, Mexican lager, 4.3%	
Glacier Till, ASHLAND	6
hard cider, passion-pineapple, 5.5%	

BEVERAGE

our sodas are high fructose free
Aloha
Mexican Coca Cola bottle
Mexican Sprite bottle
1919 Root Beer
Izze sparkling juice
Zevia zero calorie Cola
Zevia zero calorie Ginger ale
San Pellegrino sparkling water
Ice Tea Lipton Black
Ice Tea Tazo Green
The Tea Smith from Omaha Hot Teas
Citrus Dragon, Earl Grey,
Rooibos decaf
Caffe Press Coffee
Seattle's Caffe Vita - Del Sol coffee
Pacific Eating House Cold Brew

Twisted Cork Bistro Wine Club
2 wines every month, special perks 80



**ALWAYS WILD,
ALWAYS NATURAL!**

"We left Seattle intent on purchasing from farmers, ranchers & fishmongers who share our commitment for wholesome, sustainable fare. The way food is grown or raised is just as important as how it is prepared. Our recipes use the Earth's bounty the way it is intended ~ wild and natural"

Darrell & Laura Auld,
TWISTED CORK Bistro
established March 2008

Brittany Love, general manager
Tyler Schmidt, chef
Tammy Mulder, manager

**Carefully Sourced
Thoughtfully Served**

Steak, pasture, Piedmontese, Lincoln Ground beef, Plum Creek, Burchard Pork, Jon's Natural, McClelland, Iowa Bison, Central NE Buffalo Chicken, Plum Creek, Burchard Wild Seafood, Trident, Seattle Honolulu Fish Co, Honolulu Bread, Le Quartier, Lincoln Coffee, Caffe Vita, Seattle

■ HAPPY HOURS ■

Dine-in specials,
4 – 5:30pm

\$4 Kona Big Wave

\$6 Northwest glass wine
Prayers of Sinners (R)
or
Prayers of Saints (W)

\$6 Farmer mule
vodka, cucumber, ginger beer

\$6 Washington Apple

\$5 small bites
-Apple Salad
-Corn Chowder
-J.D.F. Taco (one each)

\$11 big bites
-Crying Crackers
-Laura's Lahvosh
-Salmon Poke Stack
-Scallion Pancakes

reminder from

***Douglas County Health
Department**

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, if you have certain medical conditions"

nuts & wheat are used in our kitchen
cf=celiac friendly,
df=dairy free,
vg=vegan

we do not have a
fryer or microwave in our kitchen

MAIN PLATES

recipes from the West to the Heartland

SEATTLE CIOPPINO *

Sockeye salmon • scallop • wild shrimp
• mussels • avocado • tomato-fennel broth
• orange • grilled baguette \$29 df

SOCKEYE SALMON *

Sockeye salmon fillet • seared medium •
green-onion ginger glaze • panko crumbs
• citrus rice • sweet corn • basil oil •
miso-sesame-peanut vinaigrette \$27 df

NORTHWEST DUET *

Sockeye salmon • Alaskan wild halibut
• asparagus • citrus rice \$29

WILD HALIBUT *

longline caught • fillet • seared • lemon
• olive-cherry tomato tapenade • garlic •
asparagus • fingerling potatoes \$32 cf

DUNGENESS CRAB POT *

half crab in shell • mussels • string beans •
potatoes • Whidbey dressing \$35

J.D.F. TACOS *

three crunchy blue corn shells • miso glazed
salmon • Pico de Gallo • avocado aioli •
Artisan greens • citrus rice \$21 cf

HAWAIIAN AHI *

seared rare ahi • Artisan greens •
miso-sesame-peanut vinaigrette • carrots
• toasted almond ramen • citrus rice •
teriyaki-ginger drizzle \$38 df

SEA SCALLOPS *

colossal dry packed • bronzed •
Sriracha drop • lemon-ginger beurre blanc
• charred Brussels • pistachio gremolata
• citrus rice \$34½

FIGGY CHICKEN

Plum Creek breast • braised • prosciutto
• balsamic-fig reduction • crème fraiche •
roasted carrots • charred Brussels \$23½

BERKSHIRE PORK *

double bone-in chop • apple butter •
crispy shallots • smoked pecan gremolata
roasted carrots • charred Brussels \$33 df

pasture raised in Nebraska

PRAIRIE FIRE *

~marinated & chargrilled~
flank steak • sliced • medium rare •
espresso-pepper rub • fingerling potatoes
• apple slaw • Whiskey glaze \$29½ df

PIEDMONTESE STEAK *

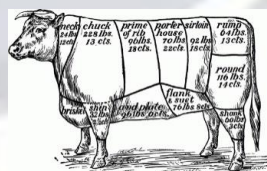
~marinated & chargrilled~
Twisted rub • asparagus • fingerling potatoes
FLANK (kalbi butter | nine oz.) \$29½
FILET MIGNON (blue crumbles & walnuts | eight oz.) \$59
RIB EYE (fiery Jaew sauce | fourteen oz.) \$54 cf | df

BISON STEAK *

~seared cast iron~
Twisted rub • asparagus • fingerling potatoes
our server will describe choice cut | rosemary butter \$43 cf

CORK BURGER *

~seared flat top~
pasture beef & pork shoulder • Whidbey slaw •
Dead Guy mustard • Tillamook white cheddar
• pickled red onions • brioche •
apple-blue slaw • salt & pepper chips \$17



BLUE red through, cool • RARE red through, warm
MEDIUM RARE red center • MEDIUM pink, red center
MEDIUM WELL pink through • WELL slight pink

SMALL PLATES

Hot Popovers & Apple Butter
two light pastry rolls, apple reduction \$6

Le Quartier Baguette & Butter \$3

Triple H aka Harry Hall Hors d'oeuvres
salt & pepper chips, rosemary
goat cheese \$3 cf

Oregon Board three cheeses, honey,
fig spread, grapes, spiced nuts, olives,
baguette \$17½

Nebraska Bison sticks & summer
sausage, Dead Guy mustard \$9

Marinated Olives \$5 cf | df | vg

Spiced Nuts macadamia, pecans, almonds,
pistachio, spices, sea salt \$9 cf | df | vg

Brussels, Cauliflower & Mac Nuts
blistered, Thai chili sauce \$11 cf | df | vg

Laura's Lahvosh
basil pesto, sun-dried tomato, artichoke,
mozzarella, goat cheese, torn basil \$16

Scallion Pancakes
Nova cold smoked salmon, crème fraiche,
capers, rosemary \$15½

Whidbey Island Shrimp seared jumbo
white shrimp, avocado, grapefruit,
Whidbey dressing \$15½ df

Salmon Poke Stack* raw
citrus rice, kale, sesame-garlic dressing,
avocado \$15½ cf

Hawaiian Ahi Nachos* raw
sesame ahi poke, wasabi aioli, avocado aioli,
pistachio, broken Lahvosh \$17

Drunken Mussels
gorgonzola, bacon, shallots, lemon,
sauvignon blanc, grilled baguette \$16½

Crying Crackers*
seared Piedmontese flank steak,
fiery Jaew sauce, kimchi, crackers \$15 df

BISTRO SOUP

Corn Chowder, white corn, carrot,
green chilies, sweet potato,
coconut milk, cumin \$7 cf | df | vg

Tomato-Red Pepper Bisque, tomato,
roasted red peppers, garlic, cumin,
chili oil, Tillamook white cheddar,
croutons \$7

DIRT GROWN SALAD

Apple Salad, Artisan greens, fennel,
Granny Smith, walnuts-craisins-candied ginger,
apple vinaigrette \$7 cf | df | vg

Twisted Salad, Artisan greens, goat cheese,
Kalamata olives, pickled red onion, croutons,
basil-balsamic vinaigrette \$7

Salmon* & Greens, Sockeye salmon seared
medium, Artisan greens, avocado, grapefruit,
Champagne-lemon vinaigrette, capers,
Whidbey dressing \$25 df

Honolulu Cobb, lime-jalapeno vinaigrette,
Artisan greens, mango, avocado, tomato,
applewood bacon, gorgonzola, macadamia nuts
\$17 df | add 3 seared jumbo shrimp +\$8

SWEET ENDING

Affogato
espresso, vanilla ice cream \$6 cf

Vancouver Island Nanaimo Bar
no bake, layered confection, walnut \$7 cf

Warm Ghirardelli Chocolate Cookie
with vanilla ice cream \$6

BUY the KITCHEN A 6-PACK

of beer after shift, they work hard,
tell them thanks! \$10